

2329 Carry out cheese extrusion operations

SQA Unit Code

H3FR 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to extrude cheese in food and drink manufacture and/or supply operations. Extruding cheese is important to the production of a final product that adheres to organisational quality and yield specifications.

You will need to be able to prepare tools, equipment and resources. You must also be able to use and follow organisational requirements for extruding cheese, work within the limits of your responsibility and take action to address problems.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in extruding cheese.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show: Evidence must be work-based, simulation alone is only allowed where shown in bold italics
<p>1. Prepare to extrude cheese</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Source production schedule cheese extruding requirements</p> <p>Source the product specification and equipment standard operating procedures</p> <p>Ensure that necessary work area and resources are available and fit for use</p> <p>Source cheese product requiring extrusion</p>	<p>Evidence of preparing to extrude cheese as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Extrude Cheese</p> <p>This means you:</p>	<p>Evidence of extruding cheese in accordance to agreed standards in your role in accordance with</p>

<p>Feed cheese through extruder maintaining throughput</p> <p>Maintain pace of production</p> <p>Work within the limits of your responsibility and take action to address problems</p> <p>Complete the necessary documentation accurately and process to organisational requirements</p> <p>Make extruded cheese available for the next stage of processing</p>	<p>workplace procedures and within the limits of your own responsibilities.</p>
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You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. The regulatory and organisational requirements relating to extruding cheese
2. How to source organisational cheese extrusion production schedules and extruded cheese quality specification
3. Why it is important to adhere to organisational production schedules and quality specifications
4. What the personal protective equipment requirements are when extruding cheese is and how to use and wear it
5. What the tools, equipment and resources are to extrude cheese and how to source them
6. How to select the correct extrusion nozzle and why it is important to do so
7. How to source cheese requiring extrusion
8. How to control the extrusion equipment to organisational standard operating procedures
9. How to feed cheese into the extruder maintaining equipment and production flow requirements
10. The action to be taken if the equipment is overloaded
11. The action to be taken if equipment, process and quality checks do not adhere to organisational specifications
12. What the limits of your responsibility and how to take action to address problems
13. How to complete organisational documentation requirements

Evidence of performance may employ examples of the following assessment:

- observation

- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written